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DATE MAILED: 05/21/2003

APPLICATION NO. FII		ING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
09/897,986	07	7/05/2001	Arturo Contini	2541-1002	2457
466	7590	05/21/2003			
YOUNG & THOMPSON				EXAMINER	
745 SOUTH 23RD STREET 2ND FLOOR ARLINGTON, VA 22202			BHAT, NINA NMN		
				ART UNIT	PAPER NUMBER
				1761	

Please find below and/or attached an Office communication concerning this application or proceeding.

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DETAILED ACTION

1. Applicant's arguments have been fully and carefully considered. Applicant's amendments have been entered. Original claims 1-9 have been cancelled in favor for newly submitted claims 10-17.

- 2. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:
 - (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 3. The text of those sections of Title 35, U.S. Code not included in this action can be found in a prior Office action.
- 4. Claims 10-11 are rejected under 35 U.S.C. 103(a) as being unpatentable over the Lidia Bastianich's *Italian Table* Balsamic Glaze recipe http://www.bchurchill.com.

The recipe for making thickened balsamic syrup includes providing Green Label Balsamic Vinegar of Modena, to which 2 tablespoons of powdered sugar is added thereto which is heated until the balsamic and vinegar becomes syrup having a "honey" consistency or approximately ¼ of its original volume. The Balsamic Vinegar is permitted to cool. As explained to applicant's representative in the interview of 5/5/2003, the composition of the balsamic syrup would include at least 40% of vinegar from Modena, a sugar and a thickener because powdered sugar by definition. [See Larousse Gastronomique or reference www.foodreference.com] both teach that confectioner's sugar also called powdered sugar or in the U.K. "icing sugar" is a granulated sugar which is finely ground, sifted and mixed with about 1-3% starch or

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cornstarch. The starch is used primarily for anticaking purposes but nonetheless would inherently provide thickening of the balsamic vinegar especially since the vinegar and powdered sugar is heated thereby gelatinizing the starch in the powdered or confectioner's sugar.

It would have been obvious to one having ordinary skill in the art at the time the invention was made to provide a thickened balsamic glaze which includes sugar and a thickener from the teachings of Lidia Bastianich because both the heating as well as a the starch contained within the sugar has been taught. Further, the powdered sugar or confectioner's sugar is a basic preparation as applicant suggests wherein the thickening agent and the sugar are contained in a basic preparation thus the claims are have been suggested and has been taught by the prior art thus rendering the invention as a whole obvious.

- 5. Claims 14-17 are objected to as being dependent upon a rejected base claim, but would be allowable if rewritten in independent form including all of the limitations of the base claim and any intervening claims.
- 6. Applicant's amendment necessitated the new ground(s) of rejection presented in this Office action. Accordingly, **THIS ACTION IS MADE FINAL**. See MPEP § 706.07(a). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not

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mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the date of this final action.

7. Any inquiry concerning this communication or earlier communications from the examiner should be directed to N. Bhat whose telephone number is 703-308-3879. The examiner can normally be reached on Monday-Friday, 9:30AM-6:00PM.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 703-308-3959. The fax phone numbers for the organization where this application or proceeding is assigned are 703-872-9310 for regular communications and 703-872-9311 for After Final communications.

Any inquiry of a general nature or relating to the status of this application or proceeding should be directed to the receptionist whose telephone number is 703-306-5665.

N. Bhat

Primary Examiner

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May 19, 2003